

LITE DINING

Served All Day

* **OYSTER SHOOTER (RAW)** 4
Cocktail sauce, horseradish and lemon wedge.

HOUSE SALAD  10

SPICY SOY BEANS 14
Edamame.

COCONUT SHRIMP 15
Crispy coconut crusted shrimp with li hing mui piña colada sauce.


PUPU CALAMARI 16
Deep fried furikake crusted calamari steak with wasabi mayo.

SEAFOOD QUESADILLA 18
Ground ahi, bay shrimp, green onion & mozzarella cheese in a herb tortilla. Served with wasabi aioli, sour cream & guacamole.

* **OYSTERS ROCKEFELLER** 20
Broiled oysters topped with spinach hollandaise sauce and Parmesan cheese.

ESCARGOT 21
Classic cassoulet presentation with basil pesto butter and Parmesan cheese bread.

* **PUPU STEAK** 23
6oz. Grilled seasoned flank steak sliced and topped with onion rings and green pepper aioli.

* **AHI SASHIMI**  21
4oz. Fresh ahi sliced on shredded cabbage and carrots. Served with pickled ginger, wasabi and soy sauce.


* **GRILLED BEEF BURGER** 20
8 oz. ground beef patty grilled to perfection and served on a whole wheat Kaiser roll. Served with wasabi aioli & french fries. Add swiss or cheddar cheese for 1.00

* **GRILLED CAJUN CHICKEN B.L.T.** ... 21
Grilled Cajun double breast of chicken with bacon, avocado, onion, tomato, lettuce & Swiss cheese on sourdough bread. Served with whole grain Dijon mayo & french fries.

* **POKE BURGER** 21
Ground poke patty seared and served on a whole wheat kaiser roll. Served with pineapple macadamia nut coleslaw.

* **CALAMARI SANDWICH** 21
Deep fried steak served on whole wheat kaiser roll with wasabi aioli and french fries. Add swiss or cheddar cheese for \$ 1.00

* **GRILLED FRESH FISH SANDWICH** .. 22
Grilled 5oz. fish filet with lettuce, tomato, onion, wasabi mayo on a whole wheat kaiser roll. Served with french fries.

* **THAI BEEF SALAD**  30
6oz. Grilled flank steak tossed with Waimea tomatoes, green onions, Maui onions and cilantro in a zesty Thai dressing on a bed of Waimea greens.

Substitute ONION RINGS, GREEN SALAD or COLE SLAW for fries or rice ... \$ 3.00

SIDES

STEAMED RICE 5.00

KAWAIHAE FRIES 8.00

PINEAPPLE MAC-NUT SLAW 9.00


FRESH BAKED BREAD 7.00

GRILLED PARMESAN BREAD 8.00

CRISPY ONION RINGS 10.00

VEGETABLE DU JOUR  ... 14.00

* Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness

 — Gluten-Free

LUNCH ENTRÉES

Served 11am to 2:30pm

(Please, no exceptions)

REUBEN SANDWICH20

Sliced corned beef with sauerkraut, swiss cheese, thousand island dressing on rye bread served with dill pickle & french fries.

FRENCH DIP20

Sliced roast beef with sautéed onions and Swiss cheese on a hoagie roll. Served with au jus, dill pickle and french fries.

COCONUT CRUSTED SHRIMP

SANDWICH..... 20

Breaded coconut shrimp with shredded cabbage served on a hoagie roll with french fries.

* **FRESH FISH LUNCH**  market price
Choice of charbroiled, sautéed or Cajun. Served with steamed rice and sautéed vegetables.

Substitute **ONION RINGS**, **GREEN SALAD** or **COLE SLAW** for fries or rice ... \$3.00

SEAFOOD BAR SPECIALTIES

ISLAND SALAD.....20

Baby mixed greens & crisp romaine topped with soba noodles & served with our "house" creamy oriental dressing.

Add TOFU25

* CALAMARI27

* CHICKEN28

* SEARED POKE29

* FISH (5oz)30

* STEAK (6oz)30

* **SEARED POKE**24

Marinated fresh island fish flash seared & served with steamed rice.

SEAFOOD BAR FRIED RICE.....25

Generous portion of bay shrimp, scallops & fish sautéed with rice and vegetables.

* **GINGER STEAMED CLAMS** 30


1lb. Fresh steamed clams in a white wine fish stock with ginger, garlic, onion, tomato, cilantro and scallions. Served with Parmesan cheese bread.

* **STEAMED FRESH CATCH. MARKET PRICE**

"Hawaiian Style." Steamed fresh fish with ginger, shiitake mushrooms, scallions & cilantro. Topped with shoyu and sizzling peanut oil. Served with steamed rice and veggies. Chef Aaron recommends!

BLACK BEAN SEAFOOD COMBO.  35

Shrimp, scallops & fresh fish sautéed with mushroom and onions and finished with a white wine Chinese black bean ginger cream sauce. Garnished with green onion & cilantro.

RED THAI SEAFOOD CURRY  ...40

Clams, shrimp, scallops and fresh fish in a blend of red curry paste, coconut milk, lemongrass, lime & ginger. Topped with peanuts. VEGETARIAN STYLE ... \$32

BRAISED ASIAN BBQ SHORT RIBS. 42

Slow braised boneless beef short ribs with our unique Asian BBQ sauce. Served with pineapple mac-nut coleslaw and rice or mashed potatoes.

* **CAJUN STYLE FRESH CATCH**.....44

Chef Aaron's mild Cajun rub, with baby sautéed spinach, mashed potatoes and a "broke da mouth" scallop and crab fondue sauce.


LOBSTER AND CRAB POT PIE46

Lobster and crab served with tender leeks, mushrooms and baby spinach over mashed potatoes in a cognac lobster sauce. Topped with golden brown puff pastry.

* **GRILLED RIB EYE STEAK**50

14 oz. rib eye steak grilled to perfection and served with rice or mashed potatoes. Topped with sautéed mushrooms & onions.

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 — Gluten-Free

COME JOIN US FOR HAPPY HOUR

DAILY 3-5pm
must be seated please

PUPUS ... 12.00 ea

DINE-IN ONLY

SHRIMP SHUMAI
COCONUT SHRIMP
FRIED CALAMARI
SEAFOOD QUESADILLAS
SPICY CHICKEN WINGS

DRINKS

WELL DRINKS 6.00
WELL MARGARITAS 7.00
ADD FRUIT..... 8.00
MAI TAI..... 8.00
HOUSE WINE 6.00
(CHARDONNAY or CABERNET SAUVIGNON)

HAPPY HOUR DRAFT BEERS

	ABV	Price
Modelo Especial - Mexico	4.4	5.00
Heineken - Holland	5.0	5.00
Longboard Lager - Kona	4.6	6.00
Grahams Pilsner - BI Brewhaus	5.6	8.00
Big Wave Golden Ale - Kona	4.4	6.00
Volcano Red Ale - Hilo	5.2	6.00
Breakwall IPA - Hilo	6.0	7.00
Big Swell IPA - Maui	6.8	7.00
Overboard IPA - BI Brewhaus	6.9	8.00
Hawaii Crow Porter - Hilo	6.0	6.00



JOIN US
TUESDAY evenings
for **KIAWE SMOKED**
PRIME RIB \$46

12oz. cut slow-roasted over open fire
with mashed potato, vegetable,
and creamy horseradish sauce.

RED WINES

	GLASS	BOTTLE
PINOT NOIR		
Storypoint, Sonoma	11	38
J, California	14	46
Battle Creek, Willamette	—	60
MALBEC		
Alta Vista, Argentina	11	38
RED ZINFANDEL		
Cline, California	11	38
CABERNET SAUVIGNON		
Sterling, California	11	38
Layer Cake, Paso Robles	13	45
Postmark, Paso Robles	—	65
"By Duckhorn"		

SPARKLING SODA

Perrier	—	4.00
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BEER SELECTION

DRAFT

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DOMESTIC ALL ... 6.00

Budweiser • Budweiser Light
Coors • Coors Light • Michelob Ultra Light

IMPORTS ALL ... 7.00

Corona • Heineken Lite •
Steinlager • Stella Artois •

ACE HARD CIDER ... 8.50

NON-ALCOHOLIC

Heineken 0.0 6.00

WHITE WINES

	GLASS	BOTTLE
PINOT GRIGIO		
Ecco Domani, Italy	11	38
SAUVIGNON BLANC		
Whitehaven, New Zealand	12	40
Oberon, Napa	14	46
RIESLING		
Clean Slate, Mosel, Germany	11	38
CHARDONNAY		
Guenoc, California	10	35
Mer Soleil, California	12	42
La Crema, Sonoma	14	46
Stags Leap "Karia," Napa	—	75
ROSÉ		
Fleur De Mer, France	14	46
PROSECCO		
Ruffino, Italy	—	14

TROPICAL COCKTAILS

SEAFOOD BAR MAI TAI ... 15

The Island's "Bestest."

PANIAU SOUR ... 15

Terry Bradshaw's Bourbon with a splash of Coconut, Lilikoi, Lemon-Lime and Pineapple Juices. Topped with Club Soda.

LYCHEE LEMONADE ... 15

Amsterdam Citrus Vodka, Lychee Liqueur, Lemon & Lime Juices, topped with a splash of Sparkling Soda and Cranberry Juice.

KEOKEA KOOLAH ... 15

Rumhaven and Captain Morgan Rums in a refreshing Coconut Lime cooler style

PUAKO P.O.G. ... 15

Stoly Orange Vodka in a classic style cocktail topped with Club Soda

GREEN TIKI ... 15

Rumhaven and Silver Rums with Tropical Juices and a Touch of Island Magic

STRAWBERRY SUNBURN ... 15

Sky Blood Orange Vodka with house made Tahitian Lime Lemonade topped with Strawberry Puree